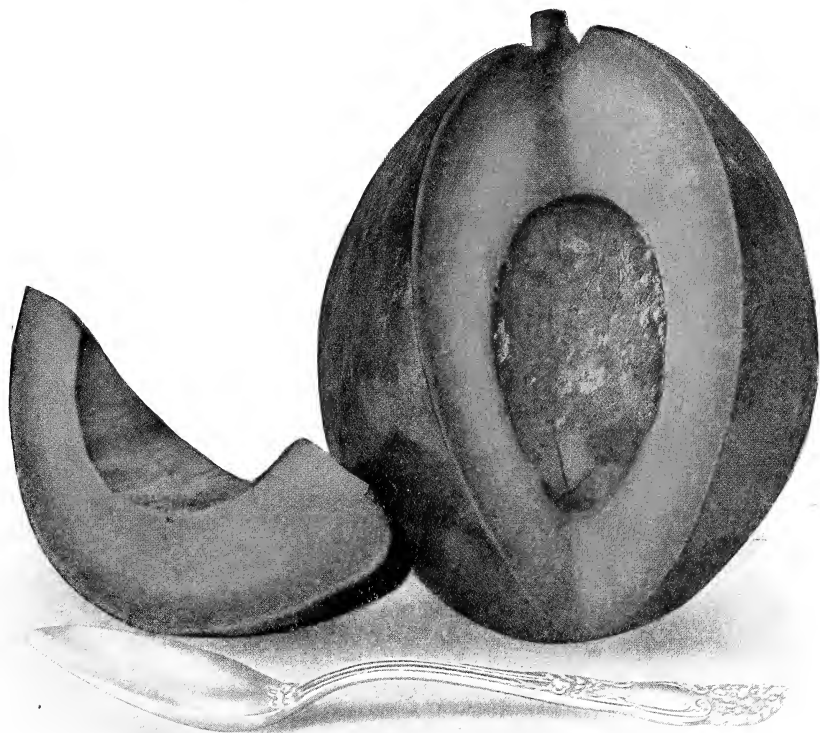


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CORAL REEF NURSERIES



MIAMI, FLORIDA





"Avocados with Ancestors" Are Grown in the Open.

CORAL REEF NURSERIES COMPANY

(Incorporated)

W. J. KROME	- - - - -	President
B. A. WALDIN	- - - - -	Vice-President
LLOYD S. TENNY	- - - - -	Secretary and Treasurer
R. M. WHITLEY	- - - - -	Field Manager

1917

Address Correspondence to
MIAMI, - FLORIDA

Office, Room 4 Real Estate Bldg.
Telephone, Miami 389

Nursery at Rockdale
Homestead Telephone

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Coral Reef Nurseries



Principles

THE CORAL REEF NURSERIES have been established to grow sub-tropical plants. After the most careful investigation the nurseries were located at Rockdale, 15 miles south of Miami, in a locality selected as being especially well suited, both as to character of soil and with regard to frost protection. The company is specializing in producing Avocado and Mango trees of the highest grade, although other varieties of trees and plants will be added from time to time.

The original cost of the trees on a new planting is a comparatively small item, but it is of the utmost importance that after large sums of money have been spent in bringing a grove into bearing, the trees prove true to name and produce regularly heavy crops of fine fruit.

The personnel of a Nursery Company is of extreme importance. In buying your trees from the CORAL REEF NURSERIES COMPANY you get not only the best of pedigreed stock, but you get the benefit of the combined scientific experience and practical knowledge of the Officers and Directors of the Company, whose names alone are a sufficient warrant of confidence. The Officers and Directors are:

W. J. KROME, Homestead,	President and Director.
B. A. WALDIN, Homestead,	Vice-President and Director.
LLOYD S. TENNY, Miami,	Secretary, Treasurer and Managing Director.
H. H. HUME, Glen Saint Mary,	Director.
GEORGE S. McCLURE, Miami,	Director.

Trees That Live

THE purchaser of nursery stock wants trees that will grow. For commercial planting the stock must be strong, healthy and with plenty of vitality to withstand the handling at transplanting time. The root system must be well developed and, with the Avocado especially, must be disturbed as little as possible. Hot-house plants or trees grown under shade are too tender and delicate for planting in the open in Florida without shade and artificial protection. From a nursery standpoint it is easier to grow Avocado and Mango nursery stock under shade than in the open. The Coral Reef Nurseries, however, are not satisfied with this character of stock and they are growing nothing under shade or in small boxes. The seedlings are grown in the field and all propagation work is done there. This develops an unusually strong root system and a very hardy bud. Winds and the hot sun do not injure this kind of nursery stock. Also, they are naturally more resistant to the cold.

Trees Shipped With Balls of Earth

The Avocado may be shipped with naked roots. This method, however, is somewhat dangerous, as the rootlets are extremely brittle and easily damaged. The Coral Reef Nurseries Company has adopted the method of balling the roots. When the stock is ready to move each tree is dug separately with a special patented digger that removes a ball of earth around the root system. The roots are not disturbed and the leaves do not even wilt. The ball of earth is sewed firmly in a burlap covering, and the original moist soil is held tightly around the entire root system. When prepared in this form the plants may be handled without danger of injury. These balled plants are carefully and firmly packed in boxes, each holding several plants, and shipments by express or freight are made in this form. This method of handling nursery stock has been practiced for years, and has proven exceedingly satisfactory wherever it is necessary to ship



Balled Trees Make Trans-planting Easy

stock with the roots undisturbed. Shipments across the continent with the roots balled for long periods are constantly being made.

An Easy Method of Transplanting

The purchasers of trees grown at The Coral Reef Nurseries and shipped with balls of earth have an easy task in setting out their stock. After preparing the soil and digging the hole the tree is removed from the crate and the entire ball, with the burlap covering, is placed in the hole, and the soil packed in firmly around the burlap. These trees do not have to become established—they *are already established when planted*. The soil around the roots is a sandy loam, and will not bake, and the burlap soon rots away. In less than a month, if an examination is made, the rootlets of the plant will be seen pushing through the soft burlap and reaching out for the plant food, which was mixed with the soil at planting time. This method of handling Avocado trees simplifies the work of the planter greatly, and with reasonable care in handling almost a perfect stand of trees may be expected.

Pedigreed Trees

The most profitable grove is the one in which each tree produces annually a heavy crop of fine fruit. Such groves are rarely found, however. The average grower does not appreciate the extent of variation in his trees. The work done by Prof. A. D. Shamel in California and by L. B. Scott in Florida and California is a revelation. These men have proven beyond any doubt that there is a striking variation in yield and quality of fruit in individual trees and that this variation is permanent and can be transmitted in the budwood selected from these trees. After keeping records for seven years, Prof. Shamel estimated that 35 per cent of the grapefruit trees in California were of poor types. Mr. Scott, who is carrying on similar experiments in Florida with the Avocado, recently read a paper before the California Avocado Association, in which he says:

“Even within the Trapp variety we find a similar variation to that existing in our citrus varieties. I have found at least five different strains in this variety, which are characterized by differences in production, differences in foliage, and differences in the flower arrangements. Correlated with these differences are distinct variations in the shape of the fruit, some being pyriform, others oval, and others distinctly oblate.

"The accompanying chart shows the wide range of variation in production which exists in a young planting of Trapp in which we are securing detailed individual tree records.

"In this same orchard this year we have found that the high producing trees in 1915 are also the high producing ones this year, while many of the zero trees are also repeating."

Buds from Record Trees

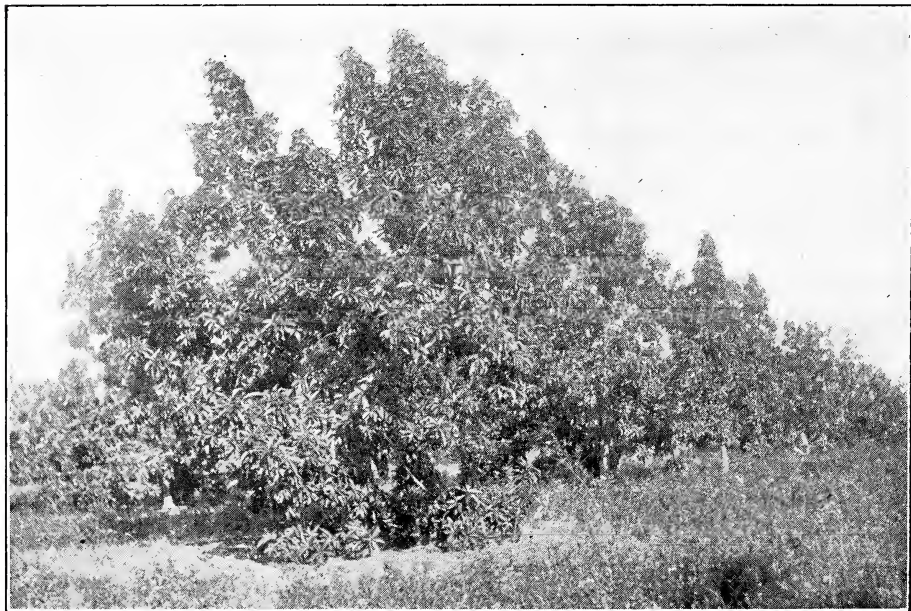
Buds selected from bearing trees are not necessarily any better than



A Three-Year Record Tree.

buds taken from young stock. The public is now demanding trees propagated from bearing stock and nurserymen are attempting to fill these demands. Very few long-time records have been kept on Florida groves, and without such individual tree records, this method of propagating is extremely dangerous. Heavy bearing trees do not produce an abundance of good budwood. The drone trees in the bearing grove, on the other hand, produce a great supply of budwood that meets the needs perfectly of the budder who is interested only in getting his buds to live.

In Medora Groves, to which the Coral Reef Nurseries Company has exclusive right to budwood, and where individual tree records have been kept since each tree was planted, we



Avocado Trees Soon Reach Large Size—These Are Nine Years Old.

could cut more budwood from the 10 per cent of drone trees than from the 90 per cent of heavy producers. The average commercial budder, if sent to this grove for budwood, would cut most of his stock from these drone trees, for the budwood is in such perfect condition there. The results would be that such a nursery would be propagated from the very poorest stock possible. *The Coral Reef Nurseries Company selects for budwood only those trees which have shown from actual records to be regular producers of large crops of a good grade of fruit.*

“Avocados With Ancestors”

The planter who buys stock carrying this label is assured of getting trees grown in the open and budded from record trees. It costs no more to care for a grove of pedigreed Avocados, producing the highest priced fruit, than it would cost to grow common unselected varieties.

The Avocado

THE possibilities in Avocado culture in Florida are just beginning to be appreciated. The Avocado is native to the West Indies and to Central and South America. In these places the fruit is a staple article of food used in a great variety of ways. In Key West, Pensacola, Mobile and New Orleans, the Avocado has been a regular article of commerce for years. The demands for the fruit are great and the prices obtained are exceedingly satisfactory. During recent years the Avocado has reached many of our northern markets, and the demand for the fruit has increased rapidly, notwithstanding the fact that prices have been very high. Only a comparatively small number of the people in the country have yet had an opportunity of trying this wonderful fruit, and the possibilities for the Avocado grower in South Florida are almost unlimited.

The Avocado — A Perfect Food

The housewife can well afford to pay good prices for Avocados. She is getting a rich food and not merely a luxury. No other fresh fruit has anything like the food value in it. Mr. E. D. Vosbury, of the United States Department of Agriculture, writes in the issue of *The Florida Grower* for February 26, 1916, as follows:

"No other fruit, not excepting the olive, equals it in food value. Most of our fruits analyze 200 or 300 food units per pound, expressed in calories. The Avocado averages 1000 calories and is equal, pound for pound, in ability to sustain life, with lean meat."

Prof. N. E. Jaffa, head of the Division of Nutrition, University of California, Berkley, in addressing the California Avocado Association, states:

"The foregoing discussion clearly indicates that so far as protein and ash in fresh fruits are concerned, the Avocado stands at the head of the list, and with reference to the carbohydrates, contains on an average fully 50 per cent of that found in many fresh fruits. These facts alone would warrant due consideration being given to the value of the Avocado as a fresh fruit."

"The chief value of the Avocado as food, however, is due to its high content of fat. This varies from a minimum of 9.8 per cent to a maximum of 29.1 per cent, with an average of 20.1 per cent."

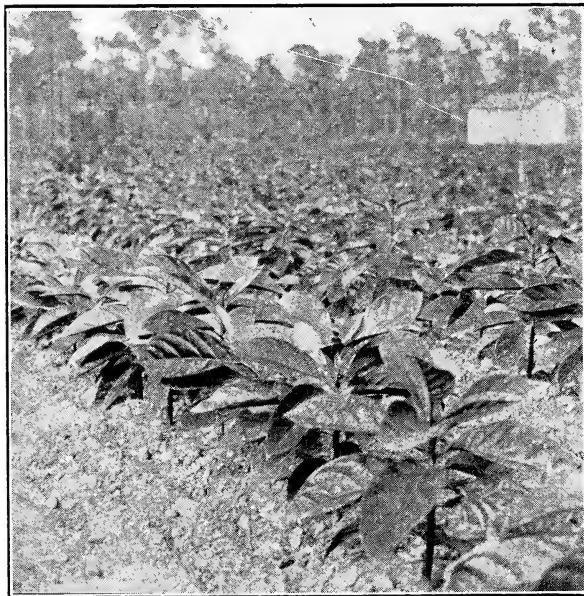
"The only fruit comparable with the Avocado in this respect is the olive."

"Judging from its composition, the Avocado should perhaps prove to have laxative qualities of a peculiar or individual type, possessing as it does the combination of the usual 'fruit principles,' and that of fat or oil. The laxative properties of most fruits depend upon the stimulating effects of the fibre upon the walls of the intestines and partly upon the organic acids and minerals. Oil has a tendency to sooth and to lubricate the intestines even while it acts as a mild laxative. The Avocado is a natural combination of these two types of foods—as if fruit and olive oil had been chemically combined by nature."

The Avocado is almost never eaten as a fresh fruit "out of hand." It is served at breakfast with a little salt and eaten as a cantaloupe. It is equally good as a dessert served in the same manner. Its greatest use, however, is as a salad. Its quality blends with all other salad materials, and it may be used therefore in many different forms.

The Avocado — Its Culture

The culture of the Avocado is not materially different from that of Citrus.



"Field Grown" Means Strong, Healthy Stock.

There is no reason for believing that a careful grower will have any great difficulty in developing a fine Avocado grove. There are a few general principles, however, which the planters should keep in mind.

The Avocado will not live under excessive moisture conditions. It must be planted on well-drained land. A location subject to overflow is entirely unsuited for this fruit. On the other hand, plenty of moisture is needed to produce a healthy tree that yields regularly large crops of fruit. Young trees and especially those just trans-

planted, are damaged by prolonged droughts, and in such cases it is necessary to water by hand. An irrigation system in an Avocado grove is a splendid investment. If the land is suitable such a system could easily be made to pay for itself by growing winter vegetables for the first three or four years. There would scarcely be a year after the trees have reached a bearing age when the crop would not be increased by having an ample supply of water to apply at the proper time.

SOIL.—

The soil selected by an experienced citrus grower as especially good for an orange or grapefruit grove would usually be equally well suited for the Avocado. The heavier soils of south Dade County appear to be especially well adapted to the Avocado, but fine groves are found also on the lighter soils of the State, especially where the subsoil is of the yellow sand. It has not been definitely determined yet whether perfectly drained glade or muck lands are suitable for the Avocado. Individual trees have been grown with success upon such land, however.

DISTANCE APART—

The budded Avocado is probably best planted twenty-five by twenty-five feet, or seventy trees to the acre. Some growers prefer a closer planting, and place their trees twenty by twenty, using one hundred and eight trees to the acre.

TIME OF PLANTING—

The Avocado is shipped with soil at the roots and the planting may therefore be done at any time of the year. The spring months are perhaps to be preferred. If the transplanting is done during a dry period, the young plants should be watered until the rainy season begins.

PREPARING THE HOLE—

The success of the young Avocado tree depends largely upon the proper preparing of the soil before planting. Prior to planting the soil should be thoroughly spaded for a space five to six feet in diameter. At least a bushel of well-rotted stable manure, preferably cow manure or rich compost, should be worked into the soil. If the land is rocky, the surface rock should be re-

moved and a blast of dynamite exploded about eighteen inches or two feet below the surface at the point where the tree is to be set. The larger rock should be removed and the hole filled with good soil. If the hole has been prepared some time prior to planting, it is best to mulch the soil with palmetto leaves or grass to stimulate a bacterial activity in the soil. At planting time one pound of organic fertilizer, such as tankage, cottonseed meal or blood and bone, should be mixed with the soil which is placed immediately around the ball of earth.

CARE OF YOUNG TREES—

If the soil has been properly prepared with plenty of humus added, the young trees will make a rapid growth, provided a sufficient supply of water is received. It is best to mulch the ground around the trees. One or two small applications of dried blood, tankage or other organic fertilizer should be applied during the first year. Very little, if any, pruning will be needed.

FERTILIZING AVOCADO TREES—

The Avocado is a gross feeder, and to do its best requires a heavier supply of plant food than citrus trees of the same age. Broadly speaking, the application of commercial fertilizers deriving their elements of plant food wholly from chemical sources has not proven successful. Stable manure seems to be especially well suited to the Avocado. When this is not available, other organic mixtures may be used. Cottonseed meal, tankage, dried blood and bone meal are recommended. For young trees, three or four applications during the year, using two pounds of fertilizer at each application, will produce a good growing tree. For four-year-old trees bearing their first full crop of fruit, four applications of from three to four pounds each, one of four and one-half and one of five pounds will bring the tree through in fine shape and produce a heavy crop of fruit.

The Avocado—An Early Bearer

There is no fruit tree, unless it is the peach, that comes into bearing at such an early age. Many Avocado trees will bloom the first spring after being set. If fruit forms, it should always be removed. The following spring a good, strong tree may be permitted to carry up to six or eight fruit each. During the third season or before the tree has been planted four years, a

paying crop of fruit may be harvested. At Medora Groves records on a 15-acre planting shows that before the trees were set four years they had produced sufficient fruit to pay the entire cost of developing the property.

The Avocado — A Money Maker

The Avocado has passed the experimental stage in Florida. Hundreds of acres of fine trees are bearing heavy crops of fruit each year. Only a small number of people in the country have yet learned about this fruit, which is not only delicious, but a most wholesome food. There is no other fruit that commands regularly such high prices on the market. The supply in no way is equal to the demand, and the demand is increasing constantly. Those who are fortunate enough to own land located where the Avocado may be grown are missing an opportunity that seldom comes if they do not plant an Avocado grove.

Varieties of Avocados

Many of the old plantings in Florida have been developed from seed. Each tree produces a different type of fruit varying in size, shape, color and quality. The best of these seedlings have been selected and are being propagated as named varieties. Many of the newer varieties have been introduced from Southern Mexico and from Guatemala and have been selected there because of the fine character of fruit and the healthy trees produced in those countries.

Most of the seedling trees in Florida and many of the best budded varieties grown in this State originated from stock originally brought from the West Indies. These varieties belong to a special horticultural group differing materially in hardiness, character of fruit, etc., from the varieties originating in Mexico and Guatemala.

West Indian Group of Avocados

The varieties in this group appear to be the most tropical in character. The skin of the fruit is leathery, separating readily from the flesh. The skin is light green, yellowish or purple. Many of the seedling trees produce fruit with loose seed. The quality of the fruit ranges from good to excellent. Most varieties mature during the summer or fall months. The following named varieties are being propagated by the Coral Reef Nurseries Company:

ESTELLE—

This is our earliest maturing fruit of good quality. It ripens the middle of July or first of August, and is a fine variety for a home planting. The quality is better than that of the average seedling. Fruit green in color. Price, \$1.25 per tree.

POLLOCK—

A mid-season variety ripening in August and September. It is oblong in shape, of large size, frequently weighing two to three pounds. Skin is smooth and dark green in color. Flesh, yellow, smooth, of very rich flavor. The tree is a vigorous grower, but not as prolific as some of the other varieties. It is recommended for home use or for planting to supply the needs of mail order trade. Price, \$1.25.

TRAPP—

This is our best commercial variety, and has been planted extensively throughout South Florida. Form roundish, fruit weighing from 14 to 20 ounces. The skin is smooth in texture and green in color; flesh smooth, free from fiber and of a rich, pleasant flavor. The tree is a rank grower, but frequently bears such heavy crops as to give the appearance of being a poor grower. Fruit matures from the first of October well into December, with frequently some fruit hanging on the trees even later than this. Price of trees budded from nine-year-record stock, \$1.50. Stock from four-year-old trees, \$1.25 per tree.

WALDIN—

A remarkably fine variety offered for the first time. The original tree is seven years of age and has produced four crops of fruit. Fruit green in color with a leathery tough skin that is not easily scarred. Flesh very firm, of fine quality. The seed unusually tight. The fruit has never matured before the 15th of December, and has remained on the tree until the middle of January. Price, \$1.50. See illustration on front cover.

Guatemalan Group of Avocados

The varieties of Avocados in this group are usually distinguished by the rough, hard covering of the fruit. The skin is often very thick and woody. This group contains some varieties that are much more hardy than any of the West Indian varieties. Many of these bloom in Florida late in the spring after the danger of frost is past, and the fruit matures during the following winter and early spring. The flesh is usually free from fiber and of good quality. Most varieties produce fruit with tight seeds.

BEARDSLEY—

A recent introduction by the Department of Agriculture from Honolulu. The original tree was introduced into Honolulu from Guatemala. The tree is a fine grower, producing fruit at an early age. Two-year buds are bearing. Fruit round, weighing about one pound, maturing during the early spring. Deep purple in color, with the skin rough and hard. Quality fine. A very hardy variety. Price, \$2.50.

COLLINS—

A Guatemalan variety originating in Florida. Fruit green in color with a rough, hard skin. Average weight, 10 to 12 ounces. Tree blooms late in the spring after danger of frost is past and matures its fruit a year from that time. Quality excellent. A promising variety. Price, \$1.50.

COLORADO—

A very hardy variety. Fruit weighing about one pound. Surface slightly roughened, dark purple in color. Flesh yellow of a rich, nutty flavor. Price, \$2.50.

FUERTE—

Introduced from Atlixco, Mexico. Fruit weighs about one pound. Surface rough, green in color with a thick skin. Flesh is yellow, of rich flavor. The tree very hardy and a strong grower. It fruited for the first time in December, 1916, at the Government Station, Miami. The fruit has a tendency to decay quickly. Price, \$1.50.

KNIGHT'S No. 27—

Described by E. E. Knight, the introducer, as a very promising variety. Fruit round, 4 inches long, weighing 1½ pounds. The surface is rough, green; the skin thick and woody. Very rich and nutty flavor. Price, \$5.00.

LINDA—

Another introduction by E. E. Knight. Fruit large, weighing two pounds. Skin rough, deep purple in color, thick and woody. Flavor very nutty. Price \$5.00.

MESERVE—

Fruit weighs about one pound. Surface rough, dark green in color. Rich flavor. It is doubtful whether this variety is as hardy as some of the other Guatemalans. Price, \$2.50.

ORO—

A promising hardy variety with fruit weighing 16 to 18 ounces. The skin is very thick and hard, with a rough surface. Seed very small, tight in cavity. Price, \$2.50.

PERFECTO—

A variety introduced by the West Indian Gardens in California. Fruit weighs 24 to 30 ounces. Surface slightly rough, dark green in color, with a thick, tough skin. Seed is small, tight in cavity. Price, \$2.50.

PUEBLA—

Apparently an exceedingly hardy variety. Fruit comparatively small, weighing 10 to 12 ounces. The tree is a fine grower under Florida conditions. A very promising variety. Price, \$2.50.

QUEEN—

Introduced by E. E. Knight. Fruit 5 inches long, weighing 1½ pounds. Skin rough, deep purple in color, seed very small. Price, \$5.00.

REY—

Introduced by E. E. Knight. The tree is a fine grower, blooming in Guatemala about the first of June and ripening its fruit the following winter. Fruit weighs one pound. Surface slightly rough with a hard, woody shell. Green in color. Price, \$5.00.

SINALOA—

A very promising Guatemalan variety. Fruit large, weighing 1½ pounds. Surface rough, green in color with a thick, tough skin. Flavor good. The tree a very fine grower under Florida conditions. Apparently very hardy. Price, \$2.50.

SOLANO—

Fruit weighing about one pound. Surface nearly smooth, somewhat glossy, bright green in color. Probably not as hardy as some others. Price, \$2.50.

TAFT—

The surface is slightly roughened, deep green in color, the skin thick and firm. The flesh is light yellow, smooth, of a very pleasant rich flavor. The tree is a vigorous grower. Fruit weighs about one pound. Price, \$1.50.

Mexican Group of Avocados

This is the hardest type. There are seedling trees of this group growing and producing fruit as far north in Florida as Gainesville and Waldo. The leaves are usually anise scented. Many of the seedling trees produce fruit with an objectionable amount of fiber. Some, however, are very rich and

of fine quality. The fruit is usually of small size, and these varieties are seldom planted in Florida for commercial purposes. On account of the extreme hardness of some of these varieties they are especially well adapted to localities in Florida where the more tender varieties would prove unsatisfactory.

The following varieties are among the best:

GANTER—

Fruit 3 to 4 inches long, weighing 4 to 9 ounces. Surface smooth, skin glossy and green. A very rich fruit, containing 25% oil. Price of trees on West Indian stock, \$2.50; on Mexican stock, \$5.00.

HARMAN—

Fruit weighs from 5 to 10 ounces. Surface smooth, greenish purple in color. Flesh of a fine buttery texture, free from fiber and of a very rich flavor. The tree is a good grower. Fruit matures during the summer months. Price of trees on West Indian stock, \$2.50; on Mexican stock, \$5.00.

QUERETARO—

An oval fruit 5 inches in length, somewhat rough and black in color. The skin is thick and tough. Price on West Indian stock, \$2.50; on Mexican stock, \$5.00.

SAN SEBASTIAN—

A large fruited Mexican variety. Fruit 6 inches in length, weighing 12 to 16 ounces. The skin is rather thick, black in color. Flesh yellow, of rich flavor. One of the most promising Mexican varieties for Florida conditions. Prices of trees on West Indian stock, \$2.50; on Mexican stock, \$5.00.

The Mango

THE MANGO is one of the very finest of the world's fruits. India has been the home of this fruit for centuries, and many choice varieties have been developed there. The tree is rather tropical in nature and, unfortunately, no real hardy types have been found. Certain parts of South Florida, however, are well adapted to Mango culture, and individual trees of very large size, together with a considerable acreage of commercial budded groves of younger age, may be found in the State. There are some sections that are so well adapted to the production of Mangoes that the plantings are being extended rapidly. The tree thrives on drier soil than does the Avocado. The fruit ripens during the summer and fall months, and, when harvested and packed properly, withstands long-distance shipment well.

The fruit of the Mango is eaten in its fresh state and there is such a charm in the quality that it is always a favorite dessert on the tables of those who are fortunate enough to be able to secure a supply of the fruit. The plantings in Florida are being extended constantly, and Mango culture is destined to be an important industry in those sections which are sufficiently free from frost.

Varieties of Mangoes

The Department of Agriculture has introduced a large number of varieties into Florida. After thoroughly testing them the large majority have been abandoned as not being suited to our conditions. The Coral Reef Nurseries are offering only two varieties, which they are carrying in regular stock. Other varieties are being propagated in small quantities, and the connoisseur who desires a large collection should write us regarding additional varieties.

MULGOBA—

This variety, introduced by the Department of Agriculture from India, represents the most delicate flavor and the most perfect quality found in any fruit in the world. The variety has fruited for a number of years in Florida, and a considerable acreage of the variety has been planted. It does not produce regularly sufficiently large crops, however, to meet the needs of the large commercial grower. It is recommended very highly for home planting, and it cannot be surpassed when planted to meet the needs of a mail order business. The fruit is medium to large in size, weighing about one pound; nearly round in shape and golden yellow in color. The beauty of the fruit is enhanced with brilliant red coloring on the side exposed to the light. Flesh is yellow in color, smooth and tender with very few fibers. Quality is of the very best.

HADEN—

This variety is a seedling produced in Florida and apparently is the most superior commercial variety yet found. In quality it is perhaps not quite equal to the Mulgoba, but the fruit has a little more color, and is therefore even more attractive in appearance than the fruit of the Mulgoba. The tree is proving a much heavier bearer, and so far the indications seem to point to its being an annual producer. Size of the fruit is medium to large. The color is a rich yellow, with a very large part of the surface covered with a deep crimson, which blends with the yellow in a most attractive manner. The flavor is rich and delightful and there is almost none of the objectionable fiber.

Developed Groves

THE CORAL REEF NURSERIES COMPANY will select land, clear it and plant Avocado and Mango trees and maintain the grove for a term of years for those wishing a high-class investment. Some land adjoining the nursery is now available for such development and ten-acre groves are being planted there. These groves are to be strictly high-class, and will be used by the nursery as demonstration groves. Those wishing a record grove planted with choice trees should write for additional information.

Experimental and Service Department

THE CORAL REEF NURSERIES believe in the future of the Avocado and Mango in Florida. They are co-operating with the Department of Agriculture in every way possible to develop new and better varieties. Different cultural methods are being studied. Practically every new and promising variety developed is being grown in the test orchard. The nursery is in a position to bud upon order many varieties of Avocados and Mangoes not listed in the regular stock.

The Nursery maintains a corps of experts who are at the service of the customers. In new sections or for large plantings arrangements may be made whereby the work of planting the grove can be superintended by a man thoroughly familiar with the best practices. We solicit correspondence relating to every phase of sub-tropical horticulture.

Terms of Business

TERMS CASH with order if for immediate shipment. When orders are booked in advance of shipping season 25 per cent down with the balance due when the stock is ready to be shipped.

REMITTANCES—Money should be sent by bank draft, express or post-office money order or registered letter.

GUARANTEE—All stock is guaranteed to be well grown, strong and healthy, true to name, properly packed and shipped according to instructions. Our liability under the foregoing guarantee is limited in amount to the original price received.

CLAIMS—If by any chance errors should occur, claim should be made within ten days after the receipt of the goods.

“Avocados With Ancestors”